

**BAR SNACKS AVAILABLE ALL DAY**

- Chips 5.50 with curry sauce 6.25
- Blythburgh pork crackling with Bramley apple sauce 6.00
- Lamb kofta with tzatziki and red onion salad 7.00
- Aberdeen Angus keema with yoghurt and naan 7.00
- Aubergine croquettes with romesco 7.00
- Pigs cheeks with sherry and lentils £10.00

**SPARKLING**

	125ml	750ml
Tanners Cava Brut, Traditional Method NV, Spain	7.50	39.00
Crémant de Limoux, Languedoc, France	10.25	55.00
Crémant de Limoux Rose, Languedoc, France	10.25	55.00
Dumangin J.Fils, Premier Cru, Extra Brut, Champagne, France	14.50	87.00
Vintage, Dumangin J.Flis Cuvée, Champagne, France, 2009		100.00

**WHITE**

	175ml	500ml	750ml
Domaine de L'Anglade, Blanc, Provence, France	6.50	18.50	-
El Campesino, Unoaked Chardonnay, Chile, 2024	9.75	24.50	35.00
Rio Andino, Sauvignon Blanc, Chile, 2024	9.75	24.50	35.00
Figini, Gavi de Gavi, DOCG, Piedmont, Italy, 2024	10.50	27.00	39.00
Cave de Saumur, Chenin Blanc, France, 2023	10.75	27.75	40.00
Muscadet de Servre et Maine, Sur Lie, France, 2024	11.25	29.00	42.00
La Poda, Alberino, Rias Baixas, Spain, 2024	12.00	31.00	45.00
Picpoul de Pinet, Domaine Gaujal, France, 2024	12.25	31.75	46.00
Zeni, Vignealte, Lugana DOC, Italy, 2024	14.25	37.75	55.00
Quincy, Jerome de la Chaise, Loire, France, 2023			60.00
Chablis, Domaine Christophe Camu, Burgundy, France, 2024			70.00
Sancerre, Domaine du Nozay, Loire, France, 2023			77.00
Saint-Veran, Domaine de Fa, Burgundy, France, 2022			79.00
Chablis, Daniel-Etienne Defaix, Vieilles Vignes, Burgundy, France, 2022			83.00
Le Vieux Donjon, Chateauneuf du Pape, Rhone, France, 2021			90.00

**ROSE**

	175ml	500ml	750ml
Domaine de L'Anglade, Rose, Provence, France	6.50	18.50	-
Bernard Van Doren, Le Rose, Provence, France, 2024	9.75	24.50	35.00
Domaine Saporale Rose, Vin de Corse Sartene, Corsica, 2021			64.00
Corkage (Per 750ml Bottle)			35.00

**THE GUNTON ARMS**

**APRIL 2026 SAMPLE MENU**

- Bread and butter 3.00
- Charlotte potato and walled garden sorrell soup 8.00
- Whole dressed Cromer crab 17.50
- Mixed beets with pickled walnuts and Binham blue 10.00
- Deep fried cod cheeks with caper and dill mayonnaise 12.00
- Gunton smoked Loch Duart salmon with Irish soda bread 16.50
- South Creake pork belly with Bramley apple and pea shoots 11.50

**FROM THE ELK FIRE**

- 10oz Sirloin steak 48.00
- Rib of beef to share 110.00
- South Creake pork chop 24.00
- Pork and leek sausages with mash and onion gravy 19.50
- Our Aberdeen Angus beef is hung for 28 days
- All steaks cooked on the open fire are served with goose fat roast potatoes,
- Bearnaise or Bramley apple
- Additional Bearnaise 3.00

- Cod fish fingers with chips and mushy peas 17.50
- Ivor's crab pasta with chilli, garlic and coriander 19.00
- Farmhouse chicken, leek and bacon pie (25 minutes) 18.00
- Roast halibut fillet with seashore vegetables and wild garlic pesto 32.00
- Slow cooked lamb shoulder with spring bubble and squeak 29.00
- Sea trout fillet with monksbeard and Kings Lynn brown shrimp 29.00
- Ox cheek and Ale curry with rice and naan £19.50

**Cauliflower cheese (7.00)**

**Purple sprouting broccoli with hollandaise**

**Chantenay carrots with chervil**

**Mixed leaf and herb salad**

**Buttered Maris Peer potatoes**

**Chips**

**Sides 5.50 each**

**Lunch 12noon—3:00pm // Dinner 5:30pm—9.30pm**

**DESSERTS**

- Chocolate and walnut brownie with chocolate sauce and vanilla ice cream 10.00
- Buttermilk pudding with blueberries 9.75
- White chocolate and walled garden rhubarb cheesecake 9.75
- Blood orange and St Giles gin jelly shot 4.75
- Norfolk treacle tart with clotted cream 9.50
- Ice cream and sorbets 4.25 per scoop
- Rosary, Wells Alpine and Harrogate blue with chutney 12.00

**RED**

	175ml	500ml	750ml
Domaine de L'Anglade, Rouge, Provence, France	6.50	18.50	-
Amanti del Vino Primitivo, Salento IGT, Italy, 2024	9.75	24.50	35.00
Xenysel, Monastrell, Jumilla, Spain, 2024	10.00	25.75	37.00
Margues de Zerra, Rioja, Crianza, Spain, 2019	11.25	29.00	42.00
Domaine Saint Gayan, Cotes du Rhone, France, 2021	11.50	29.75	43.00
Domaine Girard, Malepere, Languedoc, France, 2021	12.25	31.75	46.00
Château d'Argadens, Bordeaux, France, 2020	12.50	32.50	47.00
Hautes Pistes, Pinot Noir IGP, Pays D'OC, 2023	12.50	32.50	47.00
Domaine de L'Anglade, Merlot, Provence, France, 2019	12.75	33.00	48.00
Chataeu Peymouton, St-Emilion, Grand Cru, Bordeaux, France, 2019			55.00
La Fermade Lirac, Rhone, France, 2022			56.00
Julienas, Domaine du Clos du Fief, Beaujolais, France, 2023			60.00
Archaval Ferrer, Malbec, Mendoza, Argentina, 2022			61.00
Sesti Grangiovese, Toscana IGT, Italy, 2023			67.00
Gigondas, Domaine Saint Gayan, Rhone, France, 2019			68.00
Pic Saint Loup, Mas Buruiere, Languedoc, France, 2022			72.00
Bandol, Mas de la Rouviere, Provence, France, 2020			79.00
J.P Moueix, Pomerol, Bordeaux, France, 2020			79.00
L'Aurage, Castillon Cotes de Bordeaux, France, 2020			80.00
Peppoli, Chianti Classico DOCG, Italy, 2023			82.00
Chateau Lagrange, Pomerol, Bordeaux, France, 2018			90.00
Le Vieux Donjon, Chateauneuf du Pape, Rhone, France, 2021			94.00
Cote Rotie, Grand Vin des Cotes du Rhone, Rhone, France, 2021			95.00

**MAGNUM**

Domaine de Saissac, Cabernet Sauvignon, IPG, Languedoc, France, 2020 75.00

**WATER AID**

Gunton Filtered Sparkling Water - £1 Voluntary Donation Per Bottle 3.00

**Vintages Subject To Availability**

**A 12.5% Discretionary Service Charge Will Be Added To Your Bill**



**For Allergen Information Please Scan The QR Code And Inform Your Server Of Your Specific Allergies**